

THE CLAIMS

What is claimed is :

- 5 1. A chewy candy or sugar confectionery analogue having the following properties:
 an equilibrium relative humidity of at least about 70%; and
 a chewy transition temperature from about -15°C to 0 °C, such that the
10 analogue is in a glassy state at normal cold storage and distribution
temperatures for ice confectioneries but becomes chewy in the mouth when
eaten cold, thus simulating the texture of regular chewy candy eaten at
ambient temperature.
2. The analogue of claim 1 wherein the chewy transition
15 temperature is from about -12°C to -3°C.
3. The analogue of claim 1 wherein the equilibrium relative
humidity is at least about 75%.
- 20 4. The analogue of claim 1, comprising at least one ingredient of
boiled sugar sweets, caramels, toffees, fudges, gums, jellies, licorice paste,
cream paste, aerated confections such as marshmallow and nougat, chewing
gums, fondants, or marzipans.
- 25 5. The analogue of claim 4, wherein the ingredient(s) is/are
dispersed with water, cooked, and then diluted with an aqueous phase under
sufficient pasteurization to achieve a fluid pasteurized mass having the
equilibrium relative humidity of at least about 70%.
- 30 6. A process for preparing a composite frozen confectionery product
by combining the product of claim 1 with an ice confection which comprises:
 rapidly cooling a fluid chewy candy mass by first contacting the mass
with an ice confection having a temperature of less than about -15°C to form a
combination; and
35 conditioning the combination in a medium having a temperature of less
than -15°C until the chewy candy mass has undergone a glass transition.

7. A composite frozen product comprising the candy or sugar confectionery analogue according to claim 1; and a food item.

8. The product of claim 7, wherein the food item is an ice
5 confection.

9. The product of claim 8, wherein the ice confection comprises at least one of ice cream, pudding, yogurt, popsicle, slush, or sorbet.

10. The product of claim 9, wherein the ice confection further
10 comprises at least one of chocolate, flour-based products, or a plurality of fruit or nuts.

11. The product of claim 9, wherein the ice confection is disposed on
15 a stick or in a push-up tube.

12. The product of claim 7, wherein the analogue comprises at least
one ingredient of boiled sugar sweets, caramels, toffees, fudges, gums, jellies,
licorice paste, cream paste, aerated confections such as marshmallow and
20 nougat, chewing gums, fondants, or marzipans.

13. The product of claim 7, wherein the chewy transition temperature
is from about -12°C to -3°C, and the equilibrium relative humidity is at least
about 75%.

14. The product of claim 7, wherein the analogue is substantially free
of crystalline structure.

15. The product of claim 7, wherein the analogue comprises at least
30 one coloring agent.

16. The product of claim 7, wherein the analogue comprises at least
one sugar, palm oil, and water.

17. The product of claim 16, wherein the at least one sugar comprises
sucrose and corn syrup and the analogue further comprises mango pulp, pectin
and citric acid.

18. The product of claim 16, wherein the total sugar is present in an amount of about 60 to 90 parts, and the palm oil is present in an amount of about 2 to 8 parts.

5 19. The product of claim 17, wherein the mango pulp is present in an amount of about 5 to 15 parts, the pectin is present in an amount of about 0.2 to 1.2 parts, and the citric acid is present in an amount of about 0.05 to 0.7 parts.

10 20. The product of claim 19, wherein the food item is an ice confection comprising at least one of ice cream, pudding, yogurt, popsicle, slush, or sorbet, the chewy transition temperature of the analogue is from about -12°C to -3°C, and the equilibrium relative humidity of the analogue is at least about 75%.